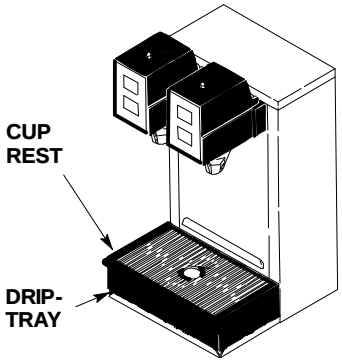
IMI CORNELIUS INC.
One Cornelius Place
Anoka, MN. 55303-6234
Telephone (800) 238-3600
Facsimile (612) 422-3232

OPERATORS/OWNERS MANUAL

Pressurized Liquid Base Beverage Dispense



OPERATORS INSTRUCTIONS

This section describes the Unit's operating control, daily pre-operation checks, and maintenance procedures to be performed by the operator.

Operation

To operate a Unit having a lever arm behind the nozzle, place a cup under the nozzle and press the lever arm toward the Unit. Product flow will stop when the lever is released.

To operate a four-flavor Unit, place a cup under the nozzle and press the appropriate touch switch, holding the switch depressed until the cup is filled.

To operate a valve with a "PUSH HERE" button place a cup or glass under the nozzle and press the "PUSH HERE" button and hold depressed until the cup or glass is filled.

Daily Pre-Operation Checks

Each day, before operating the Unit, the operator should check nitrogen gas pressure, check the amount of concentrate, wash the nozzle, cup rest, drip tray, and the outside of the Unit.

CHECK OR CHANGE NITROGEN CYLINDER

When the nitrogen pressure drops, to the CHANGE CO_2 CYLINDER AREA, the cylinder must be changed.

CHANGE CONCENTRATE TANK

Change the concentrate tanks as follows:

1. Remove both gas and concentrate quick disconnects from the empty tank.
2. Place full concentrate tank in position, and connect both gas and concentrate quick-disconnects.

Daily Cleaning

1. Lift cup rest and drip tray from Unit. Empty drip tray, and wash both in clean soapy water. Rinse, dry and replace in Unit.
2. Remove nozzle from dispensing valve and wash in clean soapy water. Rinse, and replace on valve.

DAILY PRE-OPERATION CHECK

3. Make sure there is sufficient syrup supply in all syrup tanks. If not replenish syrup supply.
4. Make sure drip tray and cup rest are clean and are properly installed on the Unit.

ADJUSTMENTS

See Equipment Service Manual

SANITIZING SYRUP SYSTEMS

IMPORTANT: Only qualified personnel should perform sanitizing procedure.

The syrup systems should be sanitized every 90 days following Sanitizer Manufacturer's recommendations. Use Chlor-tergent (Oakite Products Inc.) or equivalent sanitizer. Proceed as follows.

1. Remove quick disconnects from syrup tanks, then rinse quick disconnects in potable water.
2. Using a clean syrup tank, prepare a full tank of sanitizing solution as follows:
   A. Using clean empty syrup tank, prepare full tank of sanitizing solution by using 70°F to 100°F (max) plain water and .67 oz./gallon of sanitizer. This mixture will provide 200-ppm of chlorine.
   B. Shake sanitizing solution tank to thoroughly mix solution, then connect tank into one of the syrup systems.

WARNING: To avoid possible personal injury or property damage, do not attempt to remove syrup tank cover until CO_2 pressure has been released from tank.

3. Place waste container under applicable dispensing valve. Open dispensing valve to permit sanitizing solution to push syrup out of syrup system. Continue to draw from dispensing valve until only sanitizing solution is dispensed from syrup system, then close valve.
4. Repeat steps 2 and 3 to purge syrup from and install sanitizing solution in remaining syrup systems
5. Allow sanitizing solution to remain in syrup systems for not less than 10 and no more than 15 minutes (max) contact time.
6. Remove tank containing sanitizing solution from syrup system, then connect tanks containing syrup into the syrup systems.

WARNING: Flush sanitizing solution from syrup systems as instructed. Residual sanitizing solution left in systems could create a health hazard.

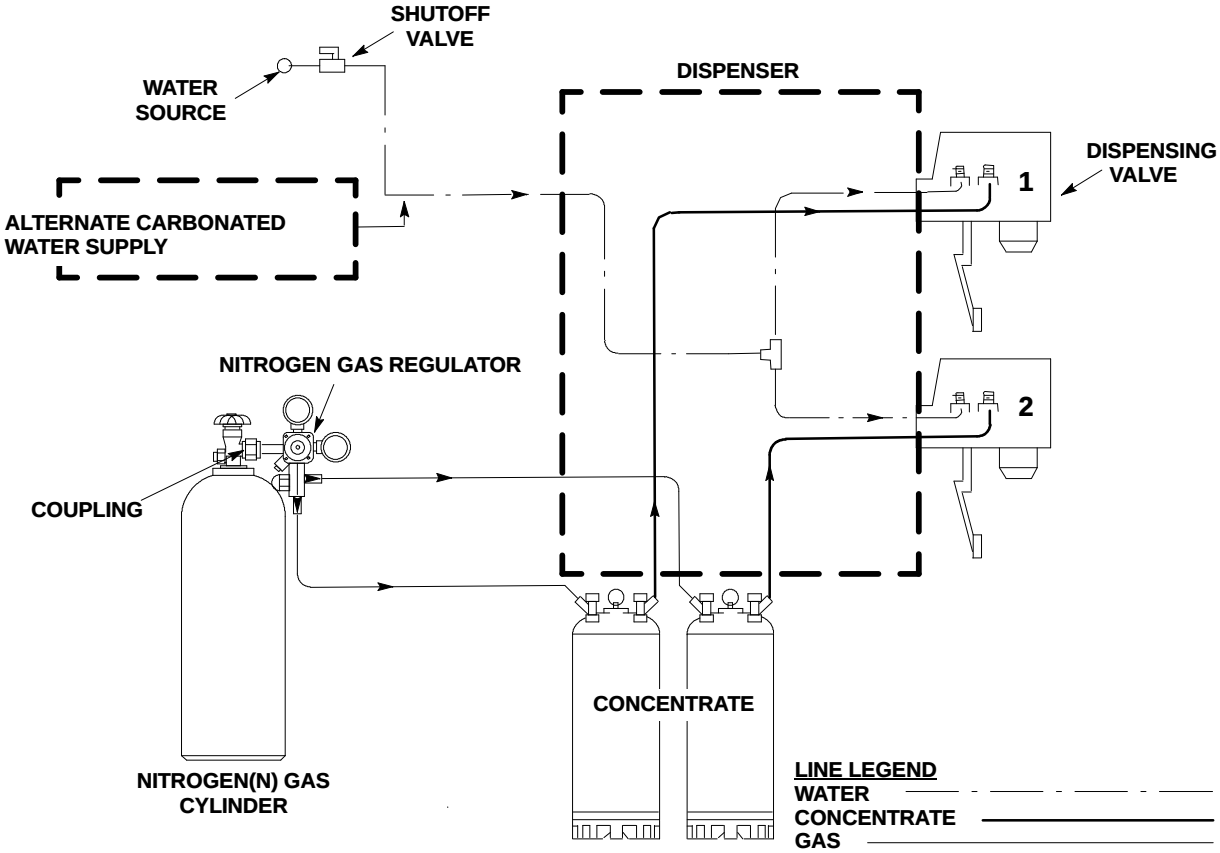
7. Place waste container under dispensing valve. Open dispensing valve to permit syrup to purge sanitizing solution from syrup system and dispensing valve. Continue to draw from dispensing valve until only syrup is dispensed from system, then close valve.
8. Repeat preceding step 7 to purge sanitizing solution out of remaining syrup systems until only syrup is dispensed from all syrup systems.

WARNING: To avoid possible personal injury or property damage, do not attempt to remove syrup tank cover until CO_2 pressure has been released from tank.

9. Empty any remaining sanitizing solution from the tank. Thoroughly rinse inside and outside of syrup tank that was used for sanitizing solution to remove all sanitizing solution residue.

TROUBLESHOOTING

DISPENSED PRODUCT COMES OUT CLEAR BUT FOAMS IN CUP OR GLASS.	A.	Oil film or soap scum in cups or glasses.	A.	Use clean cups or glasses.
	B.	Ice used for finished drink is subcooled.	B.	Do not use ice directly from freezer. Allow ice to become "wet" before using. (Refer to following NOTE)
		NOTE: Crushed ice also causes dispensing problems. When dispensed drink hits sharp edges of ice, carbonation is released from drink.		
NO PRODUCT DISPENSED.	A.	No electrical power to Unit.	A.	Plug in Unit power cord or check for blown power fuse or tripped circuit breaker.
ONLY CARBONATED WATER DISPENSED.	A.	Disconnects not secure on syrup supply.	A.	Secure disconnects on syrup supply.
	B.	Out of syrup.	B.	Replenish syrup supply.
ONLY SYRUP DISPENSED.	A.	Water inlet supply line shutoff valve closed.	A.	Open water inlet supply line shutoff valve.



FLOW DIAGRAM